




Menu for the week, or: What I need to cook today



Chaz

 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>

2008-08-16 10:13:00

MOOD:  accomplished

MUSIC: Karine Polwart - Hole in the Heart

Basmati rice.

Brown rice.

Start four loaves of shoggoth bread for baking tomorrow.

Some kind of bean and vegetable soup, to use up these carrots and celery and onions.

Sambhar.

Stuffed tomatoes.

Ceviche.

Nightshade casserole (It's like eggplant parmesan with less cheese and more roasted peppers. I'll post a recipe. But they had Rosa Bianca eggplants (<https://www.livejournal.com/away?to=http%3A//www.southernexposure.com/productlist/prods/45402.html>), today.)

Tomato, chicken, and farmer's cheese pizza.

Salad caprese.(I may have overdone it on the tomato purchases, even for me.)(But it's *so good* on the shoggoth bread.)

Tiny purple potato salad.

Twice-baked big giant potatoes (those reheat well, and I have a lot of the farmer's cheese.)

Some meatballs, so I can chunk them in rice or pasta.

I also have enough sweet corn that I could probably almost live on that for a week, if I drowned it in butter.

Cheese is my salvation. It's made of calories. And it tastes good even when I don't feel like eating.

Also, I need to do something calorie-dense with these peaches and apples. But right now I'm going to eat raspberries and tiny husk tomatoes that taste like candy, and start scrubbing potatoes.



[locked] Dream Journal

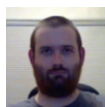
All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Poppets. Puppets. Poppet puppets. Scary.

12 comments



Peaches and apples?

 kylekatern

August 16 2008, 14:44:34 UTC COLLAPSE

Pie is fun, as is Stewing them. Most evil of all is to use them in stuffed muffins. Chunk them, stew them , the stuff the muffins with them. Works well with dark oat bran type muffins. Trick is to use a oversize spoonful between top and bottom of every muffin, and to use silicon muffin pans to avoid the stew sticking like it tends to do in metal.



 glinda_w

August 16 2008, 14:52:31 UTC COLLAPSE

Sounds like you've been to a farmer's market. :)

Also, I need to do something calorie-dense with these peaches and apples.

Pie? Crisp? Cobbler? (with really good vanilla ice cream...)

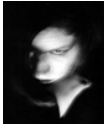
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Omnomnomnom. Me, I've got blackberries to turn into jam... and of course it's going up to 95 today. < rhetorical > Why is canning time always when my kitchen is at the hottest possible temperature already? < /rhetorical >

 akiko

August 16 2008, 19:26:47 UTC COLLAPSE

Apple crisp with peach ice cream. (I know, it's sacrilege to use anything but vanilla.) Fried apples are also quite tasty (cinnamon, sugar, butter, skillet. Trust Southern cooking to turn something healthy into something artery-clogging!) Or fried + apples = apple fritters. Mmm.



 [kayjayoh](#)

[August 16 2008, 16:01:21 UTC](#)

[COLLAPSE](#)

Cheese is my salvation. It's made of calories. And it tastes good even when I don't feel like eating.

Ain't it the truth. Cheese is one to the major religions around here, along with Lutheranism and Farve. (Dunno how that last one is going to hold up now.)

A blessing upon our ancient ancestors who first discovered the trick of making it.



[colomon](#)

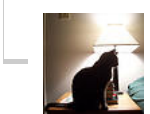
[August 16 2008, 16:01:40 UTC](#)

[COLLAPSE](#)

I've been cooking up a storm, too -- trying to freeze meals to get us through the first few weeks post-partum. "BBQ" pork Thursday, stew Friday, and I'm planning on tackling huge batches of potstickers and not-really-spring rolls Monday and Tuesday. (Plus regular meals and a couple of loaves of shoggoth for immediate eating.)

Also planning on buying a freezer next week.

Deleted comment



[txanne](#)

[August 16 2008, 18:10:22 UTC](#)

[COLLAPSE](#)

You too, huh? Mmmm, clafoutis. I've got to make one today or tomorrow before the peaches ferment themselves.



[wendolen](#)

[August 16 2008, 18:50:57 UTC](#)

[COLLAPSE](#)

I'm attempting to grow some Rosa Bianca eggplants this year. Given that I'm in Seattle and the plant is just getting ready to bloom, I'm not expecting a harvest this season... but I found out in July that I get a plot in a patch heralded as having "the best soil west of the Rockies," and experimentation has taught me that water-wall things do a lot of good for young eggplant plants. So next year -- *next* year I'll be drowning in eggplants.



[wendolen](#)

[August 16 2008, 18:53:21 UTC](#)

[COLLAPSE](#)

Oh yes -- I was going to suggest crisp for the peaches and apples, although the commenters before me are right that clafoutis is a more calorie-dense use of them, since it's got the custard in there. (Try flavoring the custard with thyme, for a very traditionally-Provencal clafoutis.)

One more suggestion!



[wendolen](#)

[August 16 2008, 19:02:28 UTC](#)

[COLLAPSE](#)

Another thing to do with tomatoes (and day-old bread, which I suspect you have plenty of) is panzanella!

When I made this a couple weeks ago, I had an overabundance of leftover grilled eggplant, and of zucchini, so I slow-sauteed the zucchini with a leek until they were both a bit caramelized, and diced up the slices of eggplant, and mixed those into the bowl. And I put in balls of fresh mozz, although I'm sure blobs of farmer cheese (or curds, if you've got 'em) would be just as good.

Make a big batch -- the veg is tastier the longer it's sat in its juices, and it's actually more interesting to eat the dryer the bread is, too.

Om nom nom... maybe I'll make one myself, since it's supposed to be 90 for the next few days.

 clarentine

August 16 2008, 19:28:29 UTC COLLAPSE

I have an absolutely fabulous Quaker recipe for apple crisp that also works well with peaches and pears, should you have them--it actually includes enough liquid so you can spoon it up over some ice cream, and it makes a great breakfast, too. I'd be happy to share.



 beatriceeagle

August 17 2008, 01:19:27 UTC COLLAPSE

My God, Chaz, you have me craving home-grown tomatoes.

...Luckily, we have tomato plants this year.



 dancing_crow

August 20 2008, 00:21:46 UTC COLLAPSE

could you just add cream to calorify the peaches?

[locked] Dream Journal

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anymore.

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